



PURCHASING AND SUPPLY SERVICES

Desmond Brown, Director of Purchasing and Supply Services

13300 Old Marlboro Pike | Upper Marlboro, MD 20772 | 301-952 6560

ADDENDUM NO. 1

ISSUED BY: PRINCE GEORGE'S COUNTY PUBLIC SCHOOLS OFFICE OF PURCHASING AND SUPPLY SERVICES 13300 OLD MARLBORO PIKE, ROOM 20, UPPER MARLBORO, MARYLAND 20772-9983	Date of this Addendum: October 8, 2026 No. of Pages: 13	Proposal Submissions: October 14, 2026 (2:00 PM) EST
	RFP No.: PUR 27-030	RFP Issuance Date: September 24, 2026
	TITLE: RFP PUR 27-030 PGCPS Scratch Cooking Partner Program	

TO ALL PROSPECTIVE OFFERORS AND OTHER RECIPIENTS OF SOLICITATION DOCUMENTS

This Addendum is hereby made a part of the Contract Document which will be the basis of a Contract. This Addendum is issued to modify the original Solicitation Documents issued September 24, 2026. Prospective Offerors are requested to attach this Addendum to your Contract Documents. Receipt of this Addendum must be acknowledged in the Proposal Document (see Appendix A). Failure to do so may subject the Offerors disqualification.

The purpose of Addendum 1 is to:

1. Provide responses to offeror questions.
2. Issue a revised Cost Proposal Form (attached separately).
3. Provide the Pre-Proposal Conference Attendee List (attached separately).

No.	Question	Response
1	Can you clarify the timeline to complete foreign entity registration? Is it required to complete this process before submitting a bid, or is there an option to indicate that we will complete registration before the contract becomes active? Our organization is a 501(c)(3) nonprofit with a current charitable registration in Maryland.	The solicitation requires the Offeror to submit a current State of Maryland Certificate of Good Standing or other State-issued documentation verifying that it is registered to do business in Maryland. This applies to both domestic and foreign entities. A charitable Maryland registration does not replace the business-registration/Good Standing requirement.
2	The RFP identifies 36 Base Year schools, while Attachment E references 37 Core Schools and 37 Kitchen Conversion & Readiness Assessments. Please confirm the correct number of Base Year schools and, if 37 is correct, identify the additional school.	The correct Base Year total is 36 schools. The references to 37 schools in Attachment E are an error. Hyattsville Elementary School is not included in the Base Year cohort.
3	Please provide the current student enrollment for each Base Year school.	Please see the numbers in the attached document. School Level Grade Configuration



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4	Please provide the current grade configuration for each Base Year school, particularly Andrew Jackson Academy, Samuel P. Massie Academy, and William H. Hall Academy.	See the School Level Grade Configuration Document provided in response to question 3
5	Please identify which Base Year high schools operate as open campuses and which operate as closed campuses during the lunch period.	All schools are closed campuses
6	Please identify which of the Base Year schools currently participate in the Community Eligibility Provision (CEP).	See the School Level Grade Configuration Document provided in response to question 3
7	Please identify which Base Year schools currently operate Breakfast in the Classroom (BIC).	See the School Level Grade Configuration Document provided in response to question 3
8	For schools that do not use BIC, please identify the current breakfast service model (cafeteria, Grab & Go, second-chance breakfast, or other).	All schools that participate in traditional breakfast use the cafeteria for meal service.
9	Please provide current Average Daily Participation (ADP) for breakfast, lunch and snacks at each Base Year school.	Food & Nutrition does not offer after school snack. See the School Level Grade Configuration Document provided in response to question 3
10	Please provide current breakfast and lunch meal counts by school for the most recent completed school year, if available.	See the School Level Grade Configuration Document provided in response to question 3
11	Do any of the Base Year schools currently operate an after-school supper program? If so, please identify the schools and provide the current Average Daily Participation (ADP) for supper at each location.	The Supper program is in its initial rollout phase, having been active for approximately one week. A list of participating schools can be found in the School Level Grade Configuration Document attached in response to Question 4. Average Daily Participation (ADP) figures can be shared once further data is collected.
12	Please provide the current breakfast and lunch menu cycles used at the Base Year schools.	Breakfast - 2 Week Cycles Lunch - 4 Week Cycles
13	How many entrée choices are currently offered daily at the elementary, middle, academy, and high school levels?	ES Lunch: 2 hot main entrees & 2 Alternate Options ES Breakfast: 1 main Entree & Alternate Options Secondary: 2 Hot Entrees, 1 Entree Salad, 1 Cold Sandwich Secondary Breakfast 1 Entree, & Alternate Options
14	Are menus standardized districtwide by grade level, or do individual schools have flexibility in menu offerings?	Menus are standardized across the district by grade level.
15	Please provide current à la carte offerings and pricing, particularly at the middle and high school levels.	A la Carte List
16	Which Base Year schools currently have full-production kitchens versus finishing/reheat kitchens?	All kitchens are heat and serve with limited equipment for full production.



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17	Are any Base Year schools currently producing meals for other schools or receiving meals from another production site?	No
18	Are there known equipment, refrigeration, freezer, storage, ventilation, electrical, plumbing, or production-capacity limitations at any of the Base Year schools?	PGCPS may have varying equipment and facility conditions across the Base Year schools. Identifying specific limitations related to equipment, refrigeration/freezer capacity, storage, ventilation, electrical, plumbing, and production capacity will be part of the Kitchen Readiness Assessment required under this RFP and completed by the awarded contractor.
19	Does PGCPS have existing salad bars or fresh-produce bars at any of the Base Year schools? If so, which schools?	Yes, all high schools listed have salad & sandwich bars. All middle schools have garden bars.
20	Will PGCPS be requesting any investment or purchase of equipment by the FSMC?	No school kitchen capital investment is required of the Contractor unless specifically authorized by PGCPS. The Contractor is responsible for the tools, equipment, and materials it needs to perform its professional services. Permanent school kitchen equipment, construction, renovation, or capital improvements identified through readiness assessments will be considered, approved, funded, and procured separately by PGCPS.
21	Please provide the current Food & Nutrition staffing model for each Base Year school, including number of employees, scheduled labor hours, vacancies, and manager positions by school.	School-based staffing generally consists of either a Cafeteria Manager scheduled for 8 hours per day, or a Satellite Leader scheduled for 7 hours per day, supported by Food Service Assistants whose schedules range from 5 to 6.5 hours per day.
22	Are there current staffing shortages or persistent vacancies at any of the Base Year schools that could affect scratch-cooking implementation?	Yes. As with many school food service operations, some PGCPS schools may experience staffing shortages or vacancies throughout the school year. PGCPS will work with the selected contractor to identify staffing considerations at the Base Year schools and develop implementation strategies that are realistic within available staffing levels.
23	Will PGCPS provide existing production schedules and employee work schedules for each Base Year school?	Yes.
24	Are there collective bargaining agreements, job classifications, work rules, or other labor requirements that the culinary implementation team needs to consider when working alongside PGCPS employees?	Yes. PGCPS employees are represented by collective bargaining units with established job classifications, scopes of work, and work rules. The Culinary Implementation Team will be expected to work collaboratively alongside PGCPS employees while respecting applicable collective bargaining agreements, employee job responsibilities, and district labor requirements.



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25	What level of hands-on food production is the contractor's culinary team permitted to perform alongside PGCPs employees?	The Contractor is expected to work directly alongside PGCPs Food & Nutrition Services employees and provide hands-on kitchen coaching, recipe implementation, production support, quality control, and training. PGCPs will continue to manage and operate its Food & Nutrition Services program; the Contractor is not replacing PGCPs management or bargaining-unit employees.
26	Will PGCPs continue to purchase all food and supplies through its existing procurement and distribution system?	Yes
27	Will the selected partner have access to PGCPs's current product catalog, approved vendor list, USDA Foods inventory, commodity utilization information, and ingredient pricing?	Yes
28	Will PGCPs provide current food-cost and recipe-cost information to establish the financial baseline required by the RFP?	Yes.
29	Who will be responsible for ordering and purchasing ingredients and supplies required for recipe development, taste testing, culinary demonstrations, and the December kickoff?	Food & Nutrition will continue to purchase all items needed.
30	Are new products recommended by the selected partner required to be sourced through existing PGCPs contracts, or will there be a process for introducing new products/vendors?	Yes. New products recommended by the selected partner must be sourced in accordance with existing PGCPs contracts and procurement requirements. Any proposed new products or vendors not currently under contract will be required to follow applicable PGCPs procurement guidelines and approval processes prior to purchase or implementation.
31	Are there specific nutritional, allergen, cultural, religious, local-purchasing, or ingredient restrictions beyond USDA meal-pattern requirements that should guide recipe development?	Recipe development must comply with USDA meal-pattern requirements and applicable PGCPs nutrition, allergen, and food safety standards, while considering the cultural and religious diversity of the student population. Recipes should also align with PGCPs-approved ingredients and procurement requirements, including local-purchasing priorities where applicable.
32	Has PGCPs identified the 5–8 schools anticipated for Phase I implementation? If so, please identify those schools.	PGCPs has not designated a final Phase I group in the solicitation. The Contractor is required to assess all 36 Base Year schools, develop the School Readiness Matrix, and provide initial Phase I school recommendations. PGCPs will approve the final Phase I group.



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33	What criteria will PGCPS use to determine which schools enter Phase I, Phase II, and Phase III?	Sequencing will be informed by the School Readiness Matrix and will consider scratch-cooking readiness, salad-bar readiness, staffing, equipment, storage, food safety, training, serving-line operations, and implementation timing. The Contractor will recommend sequencing, and PGCPS reserves the right to modify it based on readiness and performance.
34	Does PGCPS have a preferred implementation sequence or geographic clustering of schools to support efficient chef deployment?	PGCPS has not established a mandatory geographic clustering sequence in the solicitation. Offerors may propose an efficient deployment approach, but final sequencing will be based primarily on school readiness, operational needs, and performance.
35	What does PGCPS consider the actual start date for onsite school assessments and culinary implementation following award?	Onsite assessments and implementation activities may begin only after contract award, execution, and written authorization to proceed by PGCPS. The detailed mobilization schedule will be established with the selected Contractor following award.
36	For the January 2027 operational target, what specifically does PGCPS expect to be operational by that date - Phase I schools or the entire Base Year cohort?	The January 2027 operational target applies to the initial Phase I/soft-launch group of approximately 5–8 schools, not simultaneous full implementation at all 36 Base Year schools. The remaining Base Year schools will be phased in based on readiness and lessons learned.
37	What are PGCPS's expectations for the December 2026 public kickoff, including location, anticipated attendance, participating schools, demonstrations, media/community involvement, and contractor responsibilities?	The RFP contemplates a December 2026 public kickoff demonstrating that implementation has begun. Contractor support may include chef participation, live scratch-cooking demonstrations, student tasting stations, salad-bar demonstrations, student-approved recipes, participating-school displays, PGCPS employee participation, community/media support, and presentation of initial implementation data.
38	Attachment E states that Base Year pricing must include labor, fringe benefits, overhead, profit, travel, equipment, materials, and incidentals. Please clarify whether equipment refers to equipment used by the contractor in performing its services or kitchen equipment required by PGCPS schools for scratch-cooking implementation.	For purposes of the Cost Proposal, 'equipment' means tools/equipment the Contractor requires to perform its professional services. It does not mean permanent school kitchen equipment or capital equipment identified for PGCPS facilities through the Kitchen Readiness Assessments.
39	If a Kitchen Readiness Assessment identifies major equipment, smallwares, refrigeration, electrical, plumbing, ventilation, or capital improvements, will those costs be funded separately by PGCPS or are Offerors expected to include them in the Base Year price?	Major school equipment, small wares packages, refrigeration, electrical, plumbing, ventilation, construction, renovation, and other capital improvements identified through assessments are not to be included as assumed Base Year capital costs. Such needs will be reviewed and, if approved, funded/procured separately by PGCPS.



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40	Are ingredients, food products, disposables, and supplies used for student taste testing and recipe development expected to be included in the contractor's Base Year price or provided by PGCPS?	Offerors should include the materials and supplies necessary to perform the services unless the solicitation expressly identifies an item as PGCPS-furnished. Permanent school kitchen/capital equipment is excluded from this requirement.
41	Attachment E establishes fully burdened hourly labor rates while also requesting allocated costs by major task. Will actual services be invoiced based on hours worked at the contracted rates, or will the task allocations function as fixed-fee amounts?	The resulting contract is a fixed-rate requirements contract. The fully burdened labor rates and other awarded rates will remain fixed as provided in the contract. Invoices must reflect authorized services actually provided and the applicable Purchase Order line items. The major-task allocations are used to establish and evaluate the Base Year pricing and do not create a guaranteed fixed-fee entitlement independent of authorized work.
42	If actual hours required for a task differ materially from the assumptions used to develop the Base Year allocation, how will additional authorized services be handled and billed?	Any services beyond the work and level of effort authorized by PGCPS must receive prior written authorization. Additional authorized services will be handled through the applicable contract/Purchase Order modification using the awarded contract rates or other pricing expressly approved by the Contracting Officer. Unapproved additional work is not billable.
43	If PGCPS substitutes, removes, delays, or phases a Base Year school, how will the contractor's pricing and authorized labor be adjusted?	PGCPS reserves the right to modify sequencing and authorized work. If a school is substituted, delayed, removed, or phased differently, any change to authorized scope or price will be addressed through written direction and, when required, a contract or Purchase Order modification. The solicitation does not guarantee minimum usage.
44	Attachment E states that the Cost Proposal Form requests Base Year pricing only, while the RFP states that Offerors shall provide pricing for the Base Year and each of the three option periods. Please confirm that Offerors are required to submit pricing for the Base Year only as part of this proposal.	Offerors are required to provide pricing for the Base Year and each of the three option periods. PGCPS will issue a corrected/revised pricing form or addendum that provides the appropriate location for option-year pricing.
45	How does PGCPS anticipate pricing schools added during the three option years if the number, size, and operational complexity of those schools are not yet known?	Option-year schools will be identified before PGCPS exercises an option. Option-year pricing will be governed by the awarded pricing structure/rates and the revised pricing schedule issued by PGCPS. The solicitation does not guarantee a minimum number of schools in any option year.
46	Will expansion-school pricing be based on contracted hourly labor rates and actual authorized services, or will PGCPS require a predetermined per-school price?	PGCPS will clarify the expansion-school pricing method in the revised Attachment E. Offerors should not assume a guaranteed quantity of expansion schools. Any expansion work will be authorized in writing under the awarded pricing structure.



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47	Will PGCPS provide school-level operating information and allow a readiness assessment before pricing future expansion schools?	PGCPS will provide available school-level operating information necessary to support implementation planning. Readiness assessments for future expansion schools will be conducted in accordance with the scope and requirements of the RFP prior to implementation.
48	Does PGCPS currently have an anticipated number or range of schools it expects to add in each option year?	For planning purposes only, PGCPS currently anticipates approximately 55 schools in Option Year 1, 55 in Option Year 2, and 54 in Option Year 3 to address the remaining 164 schools. These are planning estimates only and do not constitute a minimum quantity or guarantee. Actual option-year schools and quantities remain subject to need, funding, approvals, and PGCPS discretion.
49	Please provide a list of vendors who attended the pre-proposal conference.	Attendee list attached as part of the Addendum
50	If possible, can the district please share the recording of the entire pre-proposal conference?	The pre-proposal meeting was not recorded.
51	Can PGCPS provide kitchen/equipment profiles and operational data for the 36 schools?	Identifying specific kitchen/equipment profiles will be part of the Kitchen Readiness Assessment required under this RFP and completed by the awarded contractor.
52	Can PGCPS clarify the pricing structure required in Attachment E?	The contract is structured as a fixed-rate requirements contract. Offerors must price the required Base Year services and the three option periods using the PGCPS pricing form. Fully burdened labor rates and other awarded rates will remain fixed subject to the solicitation's renewal-adjustment provisions. PGCPS will issue corrected/revised Attachment E to resolve the current inconsistencies and provide the required option-year pricing fields.
53	Who is responsible for funding equipment, salad bars, and capital improvements identified during assessments?	PGCPS is responsible for deciding whether to fund and procure permanent school equipment, salad bars, construction, renovation, and capital improvements identified through assessments. Those capital items are not automatically part of the Contractor's professional-services price unless expressly authorized by PGCPS.



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54	Are the Executive Chef and Implementation Chef positions expected to be fully dedicated exclusively to PGCPS?	The Program Executive Chef/Project Director is required to be dedicated to the PGCPS program. The Culinary Implementation Chef team must provide the staffing capacity and onsite coverage required by the RFP, including the approximate 1:8–10 school ratio and minimum onsite-support expectations. The RFP does not state that every Implementation Chef must be exclusively assigned to PGCPS at all times, provided all contractual coverage and performance requirements are met.
55	If we win the contract, are we guaranteed work at all 36 schools?	No minimum usage is guaranteed. The 36 schools are the current Base Year cohort that the Contractor must be capable of supporting, but work and payment are limited to services authorized by PGCPS under the contract/Purchase Order. The contract is non-exclusive.
56	Is funding approved for the full 36-school program?	yes
57	When would we need to hire staff and begin work—after the contract is signed or after a purchase order is issued?	The Contractor should not hire specifically for, mobilize for, or begin billable performance at PGCPS's expense until the contract is fully executed and PGCPS provides written authorization to proceed. A Purchase Order or other written authorization will identify the services that may be invoiced.
58	If PGCPS delays the start or reduces the number of schools, how would we be paid for staff and startup costs already committed?	PGCPS will pay only for services and costs that were authorized under the contract/Purchase Order. Staffing or startup costs incurred by the Contractor before authorization, or in excess of authorized work, are at the Contractor's risk unless PGCPS expressly agrees otherwise in writing. Scope changes will be handled through written modification when applicable.
59	Will PGCPS issue the answers in a formal addendum so every bidder uses the same scope, staffing, and pricing assumptions?	Yes. PGCPS will issue official responses and any resulting solicitation revisions through a formal addendum so that all Offerors receive the same information and pricing assumptions.
60	Could PGCPS hire another company to perform the same services at these 36 schools during our contract?	Yes. The solicitation identifies the resulting contract as non-exclusive and does not guarantee usage. PGCPS reserves the right to obtain services through other authorized means when necessary, subject to applicable procurement requirements.



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61	Will PGCPS remain responsible for daily kitchen staffing, substitutes, employee supervision, and overtime? Would our chefs ever be required to cover district vacancies?	Yes. PGCPS will continue to operate and manage its Food & Nutrition Services program, including responsibility for District employees. The Contractor's chefs are implementation, coaching, training, and culinary-support resources and are not intended to serve as substitutes for vacant PGCPS positions or assume routine employee supervision/overtime management.
62	Please provide the September 30th recorded call, presentation, questions and answers, and any addenda or revised pricing forms.	The Pre-Proposal meeting was not recorded. Questions and responses provided during this session were not official and therefore not recorded. Vendors were asked to submit questions in writing by the question due date for official responses. Any resulting Addenda will be posted to eMMA (eMaryland Marketplace).
63	Does the base year run 12 months from award, or end with school/fiscal year 2026–2027? The RFP describes both.	The Initial Term runs for one year from the contract Effective Date (the date the Notice of Award is signed by both parties). The FY2026–2027 references describe the intended program/implementation period and do not shorten the contractual Initial Term.
64	Does the January 2027 operational target apply to the initial 5–8 schools or all 36? What are the required completion dates for each phase?	The January 2027 operational target applies to the initial Phase I/soft-launch group of approximately 5–8 schools. Phase II expands to additional Base Year schools after initial lessons learned and corrective actions, and Phase III extends implementation across the approved 36-school Base Year population. Exact Phase II/III dates are not fixed in the RFP and may be adjusted based on readiness and performance.
65	How will performance targets and deadlines be adjusted if implementation is affected by district staffing shortages, equipment availability or purchasing delays?	The Contractor must identify risks and dependencies and work with PGCPS to mitigate them. Any formal adjustment to required dates, scope, or performance expectations resulting from PGCPS-controlled delays will be made only through written PGCPS direction or an appropriate contract/Purchase Order modification. Adjustments are not automatic.



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66	Pricing and submission instructions: Please clarify renewal-price adjustments and expansion-school pricing. Should Appendix G be submitted with the financial proposal, despite its inclusion in the Volume III appendix list?	Renewal price-adjustment requests may be considered at renewal, must be submitted in writing at least 90 days before the renewal term, must include supporting documentation, and are subject to Contracting Officer approval. PGCPS will clarify expansion-school pricing in the revised Attachment E. Appendix G/Financial Proposal information that contains pricing should be submitted with the Cost Proposal (Volume IV/financial envelope), not exposed in the Technical Proposal envelope; the addendum will correct any inconsistent appendix-placement instruction.
67	Can you please confirm if Phase I runs for about six months, January through June 2026? (Part I, §6, p. 7; Part III, pp. 13 and 25–26)	No. The reference to January through June 2026 is not correct. The operational target is January 2027. Phase I is the initial launch/soft-launch group of approximately 5–8 schools and does not have a fixed six-month duration in the RFP. The contract Initial Term is one year from the Effective Date.
68	When are Phases II and III expected to start, and what onsite support is expected during each phase? (Part III, §§7.2 and 7.5, pp. 19–20; §16, p. 25)	Phase II begins after lessons learned and corrective actions from Phase I, and Phase III extends implementation across the approved 36-school Base Year population. Exact start dates are not predetermined and may be adjusted based on readiness and performance. During initial rollout, each initial-phase school is to receive at least two onsite chef-support days per week; once operations stabilize, support may be reduced to at least one visit per week or as operationally necessary, with increased support for schools experiencing implementation problems.
69	Since the RFP doesn't guarantee a specific amount of work, what assumptions should we use for pricing visits, training, recipe development, taste tests, and reporting? (Part I, §§4 and 8, pp. 6–7; Appendix G, p. 67; Attachment E)	Base Year pricing should reflect all stated minimum staffing, onsite-support, assessment, training, recipe/taste-testing, reporting, and other deliverable requirements for the 36-school Base Year cohort. The contract does not guarantee a minimum amount of usage beyond work specifically authorized, and Offerors should not assume compensation for services that are not authorized.
70	Which food, equipment, and tasting supplies will PGCPS provide, and which should we include in our costs? (Part III, §§9 and 13, pp. 21 and 23)	Permanent school kitchen equipment, salad bars, construction, renovation, and capital improvements identified through assessments are subject to separate PGCPS approval/funding/procurement and should not be assumed as Contractor capital costs. The Contractor should include its own tools/materials required to perform professional services.



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71	Does the 100-student response target apply to each menu item or each testing round? Who handles student participation and survey data? (Part III, §10, p. 22; Attachment C, p. 33)	The 100-response expectation applies, where practical, to each major new menu item being considered for broad rollout, not simply to an entire testing round. Responses should represent multiple schools and grade bands where applicable and be directly recorded. The Contractor is responsible for the taste-testing methodology, tracking, and reporting; PGCPS will support access and coordination with participating students/schools.
72	Is the 15% MBE goal based on the Base Year? What types of subcontracting or purchases count toward it? (Part IV, §5, p. 38; Appendix H, p. 68)	The 15% MBE goal is based on the total Contract dollar value, including all renewal option terms, not Base Year value alone. Participation used toward the goal must involve certified MBE firms and comply with PGCPS MBE requirements. Offerors should identify meaningful subcontracting/purchasing opportunities directly related to contract performance; detailed eligibility/crediting questions are governed by AP 3325 and the PGCPS MBE Office.
73	Is there a page limit for Volume 1, Tab C Experience and Capabilities in the Technical Proposal?	No page limit is stated in the RFP for Volume I, Tab C – Experience and Capabilities. Offerors should provide a concise but complete response addressing the requested experience, qualifications, capacity, past performance, and references.
74	Tab C Experience and Capabilities on page 11 states to include past performance and references. Is this in addition to the Past Performance References required in Appendix B?	Yes. Tab C requires a narrative description of the Offeror's experience, capabilities, past performance, and references as part of the Technical Proposal, and Appendix B – Past Performance and References must also be completed and submitted as a required appendix. Submission of Appendix B does not eliminate the Tab C narrative requirement.
75	Are offerors required to have an MBE identified in the proposal or is including the plan for meeting the MBE participation goal acceptable?	Yes. If an Offeror proposes MBE participation to meet the goal, the certified MBE firm(s) and required MBE information should be identified in the proposal. If the Offeror cannot meet all or part of the goal, a full or partial waiver request and justification must be included with the proposal. A general plan alone does not replace the required MBE documentation/waiver.



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76	If an offeror is in the process of submitting an MBE application and will receive prior to award (December 2026) is that acceptable to meet the requirement?	No, not for purposes of receiving MBE credit in this solicitation. The RFP states that a business must be registered/certified through an acceptable certification source at the time of proposal opening to be recognized as a certified minority business. An Offeror relying on a firm whose certification is still pending should use another eligible certified MBE or submit the appropriate full/partial waiver documentation.
77	The RFP identifies FY26–27 as the base year and describes a December launch, with on-the-ground work beginning in January and transitioning into Option Year 1 in June. Can you confirm the base year's intended start and end dates?	The Base Year/Initial Term is one year from the contract Effective Date. The FY26–27 references and December 2026/January 2027 milestones describe the intended implementation schedule within that Initial Term; the Base Year does not automatically end in June 2027 solely because the school/fiscal year changes.
78	Page 20 of the RFP indicates that at least two onsite chef support days will be required per week for each "initial phase school." Does this refer to all 36 base-year schools referenced on page 16, or only the 5–8 schools in the Phase 1 initial launch group on page 25?	"Initial-phase school" refers to the approximately 5–8 schools in the Phase I initial launch group, not all 36 Base Year schools simultaneously. The minimum two onsite chef-support days per week applies during the initial rollout of those initial-phase schools; support may be reduced after stabilization as provided in Section 7.5.
79	We are not a minority-owned business and typically perform the services outlined in the RFP with our own staff. What would be an appropriate way for a bidder in our position to address the 15% MBE requirement? If subcontracting is not practical for this scope, is completing a waiver the appropriate path forward?	Yes. If an Offeror cannot meet all or part of the 15% MBE participation goal after making the required efforts, the RFP permits submission of a full or partial waiver with the proposal, together with the required justification/documentation. The MBE Office will evaluate the waiver request.
80	Attachment E (Cost Proposal Summary Schedule) states that it requests Base Year pricing only and is formatted as such. The RFP asks that pricing for the Base Year and each of the three option periods is provided. Can you please advise on where we should input option-year pricing?	Offerors are required to provide pricing for the Base Year and each of the three option periods. Because the issued Attachment E is formatted only for Base Year pricing, PGCPS will issue a corrected/revised pricing form or addendum identifying where option-year pricing must be entered.



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81	The instructions in Attachment E refer to a "Labor & Direct Rates" sheet for hourly rates and markup percentages and a "Base Year School Detail" sheet. These sheets don't appear to be included in Attachment E, but on the "Cost Proposal Summary" sheet in Attachment E, there are sections titled "Base Year Cost Breakdown By Major Task Category" and "Fully Burdened Direct Labor Hourly Rates (Base Year)". Can you confirm that these sections are what the instructions are referring to when they reference a "Labor & Direct Rates" sheet for hourly rates and markup percentages and a "Base Year School Detail" sheet?	The references to separate "Labor & Direct Rates" and "Base Year School Detail" sheets are legacy/inconsistent instructions. Offerors should use the pricing sections provided in the issued Attachment E, including the Base Year Cost Breakdown by Major Task Category and Fully Burdened Direct Labor Hourly Rates sections. PGCPS will correct the instructions in the addendum/revised Attachment E; Offerors should not create substitute pricing sheets unless directed by PGCPS.
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END OF ADDENDUM NO. 1